

Total No. of Questions: 4

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/HSMM233/2025/BSCHS_SEM3

(BSCHS_SEM3) Examination, 2025
HSMM233 –BEVERAGE SERVICE -I
(Rev. 2023 Pattern)

Time: 1 Hour

Maximum Marks: 15

Instructions: -

- (i) Solve any three questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms :

- | | |
|-------------------------|-------|
| A) Aperitif | [1] |
| B) Hops | [1] |
| C) Blush Wine | [1] |
| D) Phylloxera Vastatrix | [1] |
| E) Marsala | [1] |

Q2. Draw and explain the manufacturing process of Wine. [5]

Q3. Differentiate between Ale and Lager. [5]

Q4. List the important wine brands from any 5 New World wine producing countries. [5]
